

ON ICE *gfm*

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

OYSTERS ON THE HALF SHELL*	JUMBO SHRIMP COCKTAIL	27
EAST COAST 26 WEST COAST 28	DRESSED WHOLE MAINE LOBSTER	56
CHILLED CRAB MEAT COCKTAIL 28	CHILLED KING CRAB LEGS	<i>Mkt</i>

CAVIAR & VODKA

Traditional accoutrements

PETROSSIAN ROYAL BAIKA \$125 per oz.	PETROSSIAN ROYAL KALUGA \$175 per oz.
GREY GOOSE 70	BELVEDERE 80

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	22
POINT JUDITH CALAMARI Sweet Chili Sauce	23
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	23
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	32
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	28
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	28
PRIME STEAK TARTARE* Capers, Shallots, Crostini	26

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	22
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	28
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	22
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sriracha Ginger Vinaigrette	23
NIGIRI* <i>Caviar, Gold Leaf, Chives</i> Salmon Belly	9 ea.
No. 1 Ahi Tuna	11 ea.
A-5 Wagyu	17 ea.

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	16
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	18
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	17
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	17
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	18
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	29



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	51
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	47
BRANZINO	Artichoke, Broccoli, Celery Root Purée, Lemon Caper Jus	52
ALASKAN HALIBUT <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	56
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	53
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	74
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	56
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	58
CHILEAN SEA BASS <i>gfm</i>	Broccoli, Pearl Onion, Potato Purée, Truffle Vinaigrette	59
RED KING CRAB LEGS <i>gfm</i>	Asparagus, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

ROASTED CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	44
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	52
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	64

PRIME STEAKS *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	62
10 OZ FILET MIGNON	68
12 OZ BONE-IN FILET	71
14 OZ NEW YORK STRIP	68
16 OZ RIBEYE	71
32 OZ BONE-IN RIBEYE	98
16 OZ DRY AGED WAGYU STRIP	125

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9
BLACK TRUFFLE BUTTER	11
AU POIVRE	10
MAYTAG BLUE CHEESE CRUST	10
OSCAR STYLE	22
GARLIC SHRIMP SCAMPI	18
LOBSTER TAIL	33
ROSSINI	28

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	18	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	17
LOADED BAKED POTATO <i>gfm</i>	18	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	17	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	17
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	20

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	46
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gfm CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.